



Double Chamber Machines

for more efficiency in your business

WEBO MATIC®
Vacuum Packaging Systems

The formula for freshness: WEBOMATIC® + Vacuum

WEBOMATIC® double chamber machines offer the cost-saving solution for an increased packaging volume. During the vacuum process in one chamber, the other chamber will be filled, i.e. optimisation in personnel and cost-saving. The adequate chamber sizes with manual or automatic lid movement - for PN machines - are available for all applications.

The PNC double chamber machines are also available with a discharger, which takes the packed products out of the chamber. All models equipped with the WEBOMATIC®

computer 3000S or 4000S, which contains the optimised, sensor-controlled fixed point vacuum with recognition of boiling point. Thus reducing the loss in weight for food products with the highest possible vacuum.

All WEBOMATIC® machines of this catalogue fulfil the valid European regulations according to CE, EMV, GS, DIN-GOST.

WEBOMATIC



The Ecomat Double compact

If you want to rationalise, there is no alternative to the Ecomat. With a footprint amounting to 0,7 m², it offers all advantages of a double chamber machine. Because it does not require much space, the Ecomat is used at the butcher's and large meat counters in well-known supermarket chains.

The 63 m³/h high capacity vacuum pump guarantees a short vacuum time and a quick cycle sequence. Useful options complete its capacity spectrum. The Ecomat-C is available with the sensor-controlled computer 3000S.

The CD 110

Double good

With the chamber size of the CD 110 it is possible to pack long products. For example:

red meat:

whole roast beef, whole pork loins, etc.

fish:

whole salmon sides, whole eels, etc.

potatoes:

1.0 kg, peeled, etc.

non-food-products:

conductors, micro-processors, hygienic articles, etc.

Four seal bars guarantee high productivity. Gas supply (MAP) and soft-air belong to its standard equipment. This model is also available in the cheaper E-version. Useful options, like for example, cutting knives enhance the versatility.



The ED 120

Double, good and wide

Due to its chamber width it is designed for packers of large quantities of collecting-packages for sausages, bacon, salmon fillets, small potato amounts and various non-food products. Four seal bars enable an economic and quick packaging. The ED 120 can be equipped with the options of gas flushing (MAP) and/or soft-air. To the standard equipment of the CD

120 belongs gas flushing (MAP) and soft-air and a comfortable operation due to its sensor-controlled computer 3000S is possible.



The CD 130

Double, good, wide and long

The CD 130 realises in its model the length of the CD 110 and the width of the ED 120. Consequently, no problems of utilisation with respect to the choice of products exist. There is enough space for large bags as well as for single packages on the four seal bars. Its chamber size is best suited for carvers, agricultural enterprises, cheese factories, etc., i.e. one

seal bar in each chamber and lid. The solid frame construction contains a 160 m³/h high capacity vacuum pump (optional 250 m³/h). It is possible to equip the CD 130 with the options of bi-active sealing and/or compressed air supported sealing which is absolutely necessary for aluminium bags.



The PNC 20

Double, all inclusive

To the standard equipment of all PN machines belongs the completely automatic lid movement. This operation convenience does not require cost-intensive compressed air. The lid movement is effected by means of the integrated high capacity vacuum pump. It is possible to activate the packaging process either automatically or manually. Four seal bars with a length of 830 mm each are usable. Therefore industrial packaging quantities can easily be realised. Options available:

- plug-in gas nozzles for MAP
- bi-active sealing
- compressed air supported sealing
- perforation knives

The packaging process is even more efficient with the optional perforation knives. Due to the fact that it is not necessary to place the top of the bag inside the chamber, the filling process can be accelerated. The vacuum process of the product will safely be effected through the perforation. At the end of the

packaging cycle, the bag surplus will easily be removed. Thus the package receives an appealing appearance. The

model PNC 20/30-A-D-M2, completely equipped with fully automatic product discharger, in combination with other WEBOMATIC® components, like shrink units, dryer and collecting devices, etc., it is extended to an industrial packaging line.



WEBOMATIC® Control units



CT 100

All "E"-models have been equipped with the control unit CT 100 in series.

- easy handling by pressing only a button
- LED
- quick vacuum stop function
- water protected front panel
- gas supply and soft-air available as options solid finish



C 3000 S

All "C"-models have been equipped with the control unit C-3000 S in series

- 10 programmes which can be chosen by simply pressing a button
- optimised, sensor-controlled fixed point vacuum with recognition of boiling point with digital display
- double sealing, 2 different sealing wires, each separately to be regulated
- quick vacuum stop function
- sensor-controlled gas supply system with digital display
- sensor-controlled soft-air system with digital display
- error diagnosis
- water protected front panel solid finish



C 4000 S

- clear text display in different languages
- dialogue programming
- 50 programmes with individual product description
- optimised, sensor-controlled fixed point vacuum with recognition of boiling point with digital display
- three interval-programmes
- double sealing, 2 different sealing wires, each separately to be regulated
- quick vacuum stop function
- sensor-controlled soft-air system with digital display
- error diagnosis for the most important operation function
- automatic indication of oil change intervals
- service-friendly water protected front panel

model	chamber size in mm	seal bar mm	compressed air PR	gas supply G	soft-air ESA	bi-active sealing DS	Knives M2	Computer 4000 S	vacuum pumps				
									63m³/h single phase	63m³/h three phases	100m³/h three phases	160m³/h three phases	250m³/h three phases
Ecomat	440x600x180	4x430	opt.	opt.	opt.	—	—	—	opt.	●	—	—	—
Ecomat-C	440x600x180	4x430	opt.	●	●	—	—	opt.	opt.	●	—	—	—
ED 110	510x770x210	4x500	opt.	opt.	opt.	opt. ²⁾	—	—	—	—	●	—	—
CD 110	510x770x210	4x500	opt.	●	●	opt. ²⁾	opt. ⁴⁾⁵⁾	opt.	—	—	●	—	—
ED 120	650x700x210	4x640	opt.	opt.	opt.	opt. ²⁾	—	—	—	—	●	—	—
CD 120	650x700x210	4x640	opt.	●	●	opt. ²⁾	opt. ⁴⁾⁵⁾	opt.	—	—	●	—	—
ED 130	650x900x210	4x640	opt.	opt.	opt.	opt. ²⁾	—	—	—	—	—	●	opt.
CD 130	650x900x210	4x640	opt.	●	●	opt. ²⁾	opt. ⁴⁾⁵⁾	opt.	—	—	—	●	opt.
PNE 20	850x720x200	4x830	opt.	opt.	opt.	opt. ²⁾	—	—	—	—	—	●	opt.
PNC 20	850x720x200	4x830	opt.	opt.	●	opt. ²⁾	opt. ⁴⁾⁶⁾	opt. ⁵⁾	—	—	—	●	opt.
PNE 30	850x720x300	4x830	opt.	opt.	opt.	opt. ²⁾	—	—	—	—	—	●	opt.
PNC 30	850x720x300	4x830	opt.	opt.	●	opt. ²⁾	opt. ⁴⁾⁶⁾	opt. ⁵⁾	—	—	—	●	opt.

- = not available
 ● = serial equipment
 opt. = available against extra charge
 2.) = Top and bottom sealing (DS) only one seal wire each bar
 3.) = installed on separate arm at eye level
 4.) = Knife option M2 incl. pneumatic sealing PR
 5.) = on following models: CD110, CD 120, CD130 option M2 only available without gas flushing, gas flushing as an option available
 6.) = only available with Computer 4000

Technical modifications reserved.

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